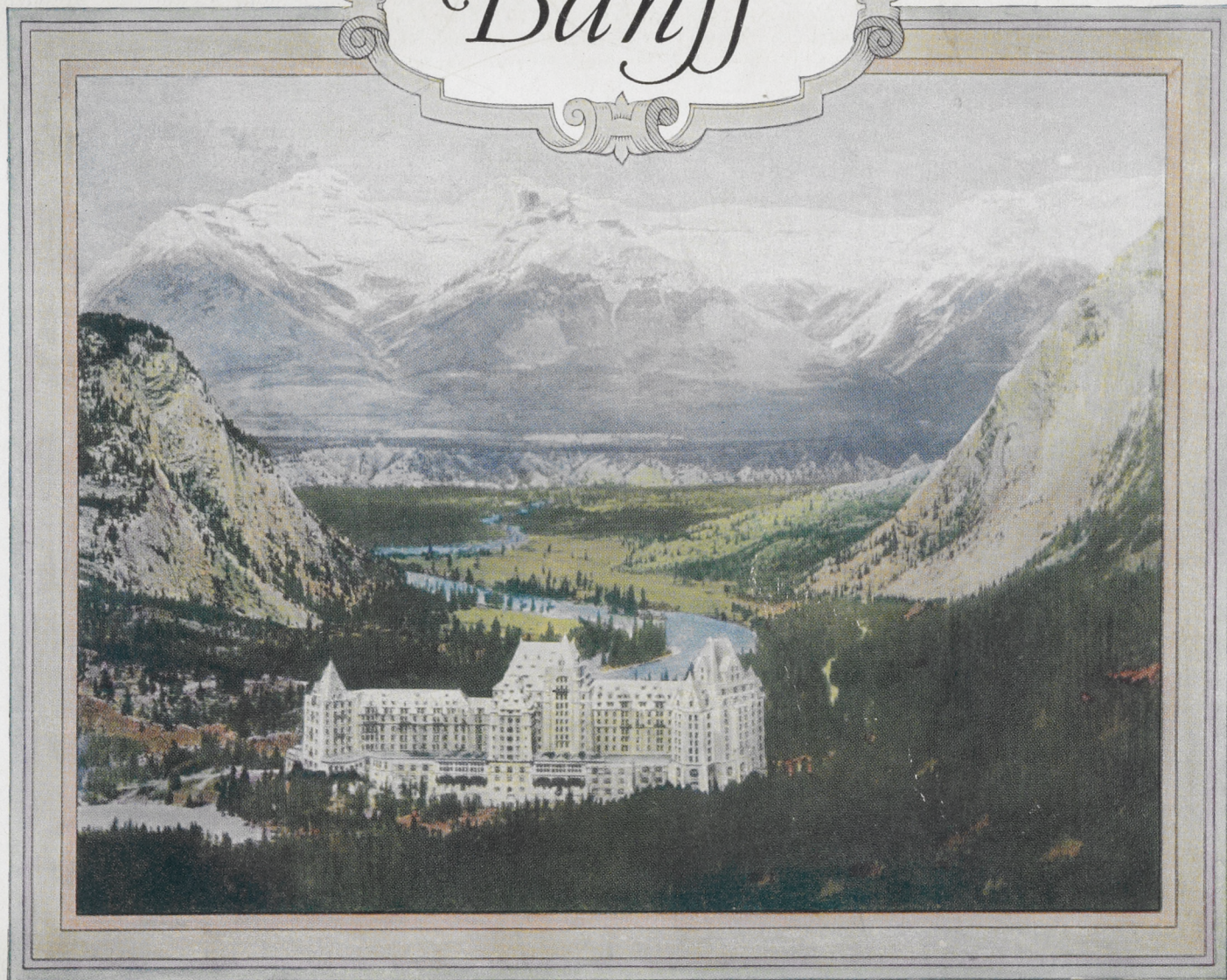


# Banff



*Banff Springs Hotel*

*Banff, Alberta*



# Luncheon

Sunday, August the Twenty-eighth, Nineteen Hundred and

Cantaloupe Supreme 50  
 Special Hors d'Oeuvres 1.00 Salami Sausage 75 Tuna Fish Salad 75 Green Onions 30  
 Ripe or Green Olives 45 Crabmeat Cocktail 60 Terrine de Foie Gras 1.20  
 Fresh Caviar 1.10 Norwegian Sardines 65 French Sardines, per tin 60 Iced Celery 40  
 Anchovies in Oil 70 Shrimp Cocktail 60 Roquefort Stuffed Celery 75 Virginia Ham 90  
 Radishes 30 Canape Caviar (single) 85 Canape Anchovies 50  
 British Columbia Smoked Salmon 70 Antipasto 1.00  
 Wesphalia Ham 1.20

Soda Fountain  
 is open every day  
 from  
 Seven in the morning  
 until  
 Midnight.

## SOUPS

Puree of Tomato with Rice 40  
 Consomme Paysanne 35  
 Jellied Consomme in Cup 40

## FISH

Fried Filet of Halibut, Remoulade 80  
 Broiled Spring Salmon, Chive Butter 80  
 Silver Smelts Sautes, Meuniere 75

## ENTREES

Poached Eggs, Hollandaise 75  
 Omelette, Durand 80  
 Broiled Minute Steak, Ballard 1.10  
 Braised Ox Tail, Bourgeoise 90  
 Chicken Livers Saute with Mushrooms 80  
 Minced Tenderloin of Beef a la Deutch 1.10

## ROAST

Roast Loin of Pork, Apple Sauce 90

## VEGETABLES

Boiled Onions 35 New Carrots 40 New Spinach 40 Cauliflower 50 New Cabbage 30  
 Stewed Tomatoes 50 Refugee Beans 35 French Flageolet Beans 45 Egg Plant 40  
 New Peas 40 String Beans 40 June Peas 35 New Buttered Beets 40 Succotash 30  
 Stewed Corn 40 Fried Tomatoes 50 SummerSquash 40 French Peas 50 Vegetable Marrow 40  
 Corn on the Cob 40  
 Potatoes— Boiled 15 Mashed or Baked 20 French Fried 25 Maitre d'Hotel 30  
 Au Gratin 30 Sweet Potatoes Fried 30 Candied 35 Southern Style 35  
 Mashed Summer Squash 40 Potatoes Persillee 25

## Special

## Selections

(To Order Fifteen Minutes)

Silvia Lake Trout Saute,  
 Yvette 1.25  
 Grilled Squab Chicken,  
 Mount Rundle 1.75  
 Filet Minute Chatelaine  
 1.40  
 Lamb Chops, Casserole,  
 Primeurs 1.25  
 Spaghetti Milanaise 1.00  
 Banff Springs Salad 1.00  
 Fruits Rafraichi 1.00

Concerts in the Riverview Lounge :

Evening: Half-past seven to half-past eight o'clock and from nine to ten o'clock



# ancheon

Nineteen Hundred and Twenty-Seven

Fountain  
n every day  
from  
the morning  
until  
midnight.

## Selections

Fifteen Minutes)

e Trout Saute,  
1.25

quab Chicken,  
ndle 1.75

ute Chatelaine  
1.40

ops, Casserole,  
1.25

Milanaise 1.00

ings Salad 1.00

fraichi 1.00

### COLD BUFFET SELECTIONS

Ribs of Beef 1.00 Pork 90 Lamb 90 Canadian Ham 90 Ox Tongue 80  
Roast Chicken (half) 1.50 Head Cheese with Dill Pickles 90 B.C. Salmon 90  
Corned Brisket of Beef 90 Assorted Cuts 1.00. with Chicken 1.25  
Veal and Ham Pie 90 Galantine of Capon 1.00 Home-made Pate de Foie Gras 75  
Potato Salad Served with all Cold Selections

### SALAD

Cold Asparagus 60 Cold Slaw 40 Combination 65 Waldorf 75 Russian 65  
Lettuce and Cucumber 60 Heart of Lettuce 50 Lettuce and Tomato 60  
Dressings— Mayonnaise 25 Roquefort 25 Thousand Islands 25 Chili Sauce 15

### SWEETS

Baked Alaska 80 Parfait Nougatine 50 Charlotte Russe 45 Cold Rice Pudding 30  
Lillian Russell 60 Cup Custard 30 Deep Canadian Apple Pie 40 Marron Glace 60  
French Pastry 20 Napoleon 20 Macaroons 30 Meringue Glace 60 Petit Fours 30  
Peach Melba 70 Coupe Bow Falls 60 Pound or Fruit Cake 30 Lady Fingers 30  
Scotch Shortbread 20 Scotch Oatcake 15 Green Apple Pie 35 Nesselrode Pudding 60  
Ice Cream— Vanilla 40 Strawberry 40 Chocolate 40 Neapolitain 40 Coffee 40  
Tutti Frutti 50  
Orange and Lemon Sherbet 30

Cream Puff, Chantilly 30 Fresh Plum Tartlet 30

### FRUITS

Fresh Apricots 40 Fresh Pears 40  
Banana 15 Okanagan Apple 15 Orange 15 Sliced Bananas with Cream 30  
Cherries 40 Table Plums 40 Grapefruit (half) 35 Stewed Rhubarb 30 Fresh Peaches 40  
Compote of Stewed Fresh Fruits 60 Cantaloupe (Half) 40  
Black Hambro Grapes 60 Nuts and Raisins 40 Dates 40 Table Figs 40  
Blueberries with Cream 40 Watermelon 30 Casaba Melon 40 Honeydew Melon 40  
Strawberries with Cream 40  
Preserved Fruit in Syrup—  
Strawberries, Pineapple, Pears, Cherries, Apricots, Peaches, Plums, Figs, Ginger 40

### CHEESE

Imported English Stilton 50  
Rocky Mountain Cream Cheese 40 with Bar le Duc or Crabapple Jelly 75  
Canadian Stilton 35 McLaren's Individual 40 Gruyere 45 Camembert 45  
Kraft Canadian 35 Roquefort 50 Pimento 45 Trappist 40  
Bar le Duc Jelly, Red or White 50  
Tea with Milk 20; with Cream 25 Special Coffee 40 Milk 20 Fresh Buttermilk 15  
Coffee, with Hot Milk 20; with Cream 25 Postum 25 Individual Bottle Milk 25  
Bread and Butter 10 Raisin Bread 15 Bran Muffins 15 Rolls 10

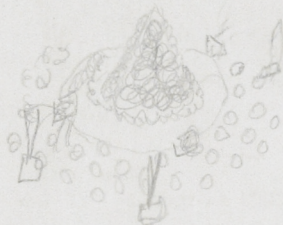
For Other Dishes See A la Carte Menu

Above portions to be served to one person only  
Five Cents the portion is added for service in rooms

BANFF SPRINGS SPECIAL CUP, PINTS \$1.25. QUARTS. \$2.50

The flower on the tables to-day is the VISCARIA





## CANADIAN PACIFIC HOTELS

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ALGONQUIN HOTEL,  
ST. ANDREWS-BY-THE-SEA, N.B.

MCADAM HOTEL,  
MCADAM JCT., N.B.

CHATEAU FRONTENAC,  
QUEBEC, QUE.

PLACE VIGER HOTEL,  
MONTREAL, QUE.

ROYAL ALEXANDRA HOTEL,  
WINNIPEG, MAN.

HOTEL SASKATCHEWAN,  
REGINA, SASK.

HOTEL PALLISER,  
CALGARY, ALTA.

BANFF SPRINGS HOTEL,  
BANFF, ALTA.

CHATEAU LAKE LOUISE,  
LAKE LOUISE, ALTA.

EMERALD LAKE CHALET,  
FIELD, B.C.

SICAMOUS HOTEL,  
SICAMOUS, B.C.

HOTEL VANCOUVER,  
VANCOUVER, B.C.

EMPRESS HOTEL,  
VICTORIA, B.C.